

precursor compound A or B is cleaved using a compound exerting its reducing ability via a reversible reaction.

5. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a compound having a free mercapto group.

A 6. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 wherein the sulfide bond in said flavor precursor compound A or B is cleaved by heating.

7. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 wherein the sulfide bond in said flavor precursor compound A or B is cleaved by altering the pH.

8. (Amended) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 1 wherein the sulfide bond in said flavor precursor compound A or B is cleaved by an electric reducing action.

Please add Claims 11-15 as follows:

11. (New) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 2 wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a reducing compound.

A<sup>2</sup> 12. (New) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 2 wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a compound exerting its reducing ability via a reversible reaction.

13. (New) A method for releasing the flavor component from the flavor precursor composition as set forth in Claim 2 wherein the sulfide bond in said flavor precursor compound A or B is cleaved using a compound having a free mercapto group.